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Attica

religious and philanthropic foundations, reinforcing the system of large rural estates in private hands. The convents of Pentele and Petraki in Attica became very rich as the result of gifts and bequests from Christians who did not want their land to pass into the hands of the Turks.

These four forms of land ownership began to change in the nineteenth century with the coming of Greek independence and the Treaty of Constantinople in 1832, setting the boundaries between Greece and Turkey. While the communal land and the peasant holdings of the kephalochoria remained much as before, as did the monastery properties, the great estates of the beys changed hands, going to Greeks with the departure of their Turkish owners from Greece. They remained intact, worked by tenants under Greek landlords for another century — the peasants were legally landless. The land reform legislation of 1917 changed the last two forms by expropriating large estates and turning back the land once again to private cultivators. The cycle of land ownership in Attica was complete. As P. J. Iliopoulos has put it in his excellent study of Attica:

> This audacious agrarian policy of expropriation, which allowed in general each proprietor to keep only 30 hectares of cultivable land, has permitted landless inhabitants of Attica to become owners. This right was acquired on condition of complete payment of the value of the plots acquired and with the obligation of cultivation under penalty of forfeiture. The total amount of land alienated amounted to about 17,000 hectares.[11]

When one realizes that the total cropland of Attica was 33,000 hectares, this 17,000 hectares becomes a very significant figure. By 1948 the croplands of Attica totaled 63,640 hectares, with 36,249 hectares in cereals and the rest in other crops.

The fact that the peasant in Attica now owns his land has much to do with the increased interest which he takes in its improvement. As one would expect, working the land around Athens, though still performed in part according to ancient methods, is moving more and more into the commercialized sphere. There are now, for instance, modern poultry houses with large flocks which are the pride of the men, who formerly would not do the "woman's work" with chickens; truck farming is increasing, greatly dependent upon water now available for irrigation. There is a definite shift from olives to vineyards, since a vine matures in three to five years, whereas an olive tree will not bear for twelve years and does not reach full maturity until twenty years.

On the farm, which is now his own, the peasant is also adding to his plantation of fruit trees and vines, for the strong insolation and clear sky of Attica make them produce well. His venturing into dairying, dependent upon forage crops and vegetables, will be limited to the irrigation he can manage. The chances are, however, that cereals will continue to be the

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If he is thinking of buying land, he is apt to follow his own inclinations. The wife's own little private purse consists of money she gets from chickens and milk. She uses this money to meet "gaps in her budget."

Secondly, my informant pointed out, the wife is very influential with her husband when he is selecting a mate for the children. The father must give the official approval and the village looks to him, but the mother is the one who influences him. Rarely will the mother betray a naughty child to the man of the house, for she thinks the man might beat him too hard. She might refer discipline to the father if the child is fourteen or over or if he gets out of hand. In other words, children are threatened with the father. If the mother is the pillar of the house and the father considered weak, then the children protect the mother. If the mother is "no good," then everything is referred to and channeled to the father. In fact, a wife is called "no good" or "an animal" if she does not darn properly, sew all the clothes of the family, be economical with food, have meals ready when the others return from the field, or keep the house tidy.

Two home economists who had worked extensively in the villages of Northern and Central Greece reaffirmed that "the man is really the boss, not just in appearance but in practice": "When we want the girls to come to take lessons in home economics the girls say, 'My father won't let me.' But woman is the unknown heroine. Besides carrying all of the load she is also involved in major decisions. If the man tells his wife to go to the field to work and she refuses, they may quarrel, but if she has a reason he won't insist. Eggs and poultry are her responsibility and she can have her own money to get what she wants — such as shoes. In the everyday life of the children, the woman has the upper hand, but in decisions such as sending a son to the university the man will decide."

These two home economists made the further observation that the "married couple will quarrel if the man drinks too much, but the woman is inclined to keep her problems to herself and will not go home to her parents if she feels imposed upon. In general, romance in the Western sense does not exist, but there is a feeling of attachment and understanding. A good analogy is that between a senior and junior partner in some major undertaking."

One villager from Central Greece, a secretary of his local community council, summed up the status of woman by saying, "in the home the woman has the veto power."

There are several interpretations that might be placed on the seeming dominance of the man in Greek society. I could always arouse spirited discussion in any coffeehouse when I suggested that women were really the dominant force, that they had learned that their security lay in letting the men feel very important while the women went through the motions of showing respect to them. Actually, so this argument runs, women have made

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262 [432] in-law's appetite. Our people don't spend much money on food, preferring to grow their own. If a person buys food at the market the others will become envious of him because he has money "to spend on food."

264 Meal times are as follows when we are doing field work: breakfast, 6 to 7 A.M. at which time we eat bread, cheese, olives, and sometimes eggs; at 10 A.M. there is a break for a snack; lunch is at 1 P.M. and supper about 8:30 P.M.

272 We drink tea every day, this being what we call "mountain tea" [*tsai tou vounou*], made from a wild flower which we gather.

262 [146] Most of the oils and fats the Greeks use, come from olives rather than from animal products. Indeed, of the proteins eaten by Greeks, including the city as well as the rural Greek, only 19 percent is animal protein in comparison with 66 percent in the United States. As one study observed:

[235] [855] The majority of families in the villages have from 4 to 8 hens, each of which lays about 60 eggs per year. Eggs are used for feeding children up to the age of 4. Adults get few eggs except at Easter and on feast days. . . . A majority of the people have very little cheese. This is particularly serious since consumption of meat is so low.[8]

262 264 In traveling over Greece, a foreign observer is struck by a number of interesting and useful practices connected with food. The widespread use of one-dish meals, most of them vegetable stews, economizes fuel and cooking equipment and frees the women for other household and farm tasks. Bread can be dipped into the stew sauce, serving a purpose quite apart from its food value. Many families cook only one hot meal a day, starting off with a cold breakfast except in the winter when they have a warm porridge. Even though the climate during much of the year is warm, there is 251 no home refrigeration, very little canning of vegetables or fruits, but considerable drying, brining, and pickling in order to conserve food for use when it is out of season. Eggs, however, can be stored for several months in water glass.

262 [574] [146] Various holidays have their traditional dishes, providing a festive occasion at which the Greek villager really gets enough to eat; at other times, he leaves the table hungry. A daily average of about 2500 calories per person for the whole country is no fattening diet, although more healthful than one in which individuals consistently overeat.

262 184 [146] Regional variations in food habits throughout Greece depend upon the local products available. Where the olive is not grown, but is obtained only through purchase or barter, the peasant usually has milk products such as cheese or yoghurt. Where citrus fruit is lacking, more red peppers in the bean stews provide vitamins. Within a community there are also differences in diet based on differences in income.

252 572 184 Villages differ also in the day customarily set aside for baking bread in the outdoor ovens. In a village such as Malakassa in Attica the women bake on

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[356] Easter the wife whitewashes the house, the wall around the yard, and the
[249] oven, even pressing her husband into service should this be necessary. She
[251] strings tobacco leaves in late summer; she also strings peppers and onions
[236] to hang under the eastern eaves or on the door post. After the shearing is
[251] done in the spring, she is anxious to get the wool washed and hung up to dry in festoons around the yard; she dries beans on a blanket out in the yard or, if she lives in Southern Greece or the islands, uses the cement cover of the cistern for the beans as well as for drying figs and almonds.

231 462 The so-called home or house animals — one or two sheep or goats, which are often petted, and the donkey — are under her supervision much of the time, although the man on his way to the fields may take the smaller animals with him and stake them out to graze. The women also have full responsibility for poultry except around Attica, where commercialized poultry raising also absorbs the attention of the men. Caring for the swine and a family cow, should there be one, is a woman's job. But the men will assume responsibility for a herd of cows, a flock of sheep, the oxen, or any horses. When new homes are built, special stables for these animals are provided in the yard. The women are busy, as would be rural women anywhere, when a pig is slaughtered. As a matter of fact, every member of the family usually participates in some stage of the proceedings, looking upon it as a gala occasion, more fun than work.

[235] [233] [343] [46]

462 [241] [231] Although gardening is looked upon as woman's work, the man usually prepares the soil and leaves the planting and cultivation up to the woman. Nor is he apt to help when his daughter goes out with a neighbor woman to gather acorns for the pigs, even though it means that one of the women has to spend most of the afternoon up in the trees shaking down the acorns to the woman below.

462 241 178 [313] [589] Woman's participation in field work is gradually changing throughout much of Greece. In Polygyros, the chief city in the Chalkidike Peninsula, the men proudly point out — as they do in Crete — that women do not work in the fields. More and more the men are taking over the field work and the cutting of wood, in which they formerly expected the women to help. One still will see many women out in the fields chopping cotton or planting rice, with a man — apparently directing them — sitting down in the shade. As the Bishop of Messenia pointed out, many of the women working in the field are widows, or their husbands are away at work, at the market, or perhaps sick. He thought that the Greek women working their own land were better off than American women employed in factories, although the Bishop did not know that one third of the Greek labor force insured under sickness and pension plans (which means paid employees covered by government regulation) was made up of women.[12] At harvest time, too, the women wield their sickles day in and day out in areas where the mechanical harvesters

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Kalivi, Attica

474 the executive committee five, and the supervising board three. This cooperative helps bring in fodder, sell milk, arrange loans. If a member has taken a loan, he must give milk to the cooperative as payment on the loan. In some types of loan the shepherd can be responsible directly to the Agricultural Bank. There are three other cooperatives of lesser importance. Everybody belongs to the vineyard cooperative, for all grow grapes, but this cooperative has not been very active of late due to a number of economic changes taking place in the village. Fifteen people belong to an apiary cooperative; and fifteen others belong to a poultry cooperative, since this is a growing source of income for the local people.

These reactions to cooperatives document some of the general observations made earlier about the movement. There is a tendency for the foreigner to side with those peasants who are most critical of the way cooperatives are now being run, but any such critic must be prepared to explain how one can expect much local control unless the local villagers put up some of the working capital, as did the villagers of Kalivi with their pasture land. For the most part, members of the Greek cooperatives make no contributions, buy no shares, pay only nominal membership fees, for the reason that they do not have sufficient economic margin. Those officials who lend public funds have to concentrate on control and collection, since it is an accepted practice in Greece, as in many parts of the world, for the farmer to borrow as much as he can and pay back as little as he can. The educational task, then, is the difficult one of teaching the necessity of honoring one's contracts to the cooperative as truly as the peasant honors his informal agreements to pay back labor in a traditional mutual-aid activity. It also calls for the community-wide recognition that peasants who are defaulting on their payments are hurting fellow members in the cooperative and should in time be made to feel the censure of those who are keeping agreements. But, most important of all, the cooperatives could be interpreted as social mechanisms through which the peasants can do more than merely borrow money or get fertilizer on credit — as avenues through which they can effectively increase their general economic well-being.

476 In the final analysis, however, mutual aid in a Greek village consists of more than the informal patterns, such as the potato-digging group of Neochori; it is more than the cooperative organizations in all of their variations. It also includes the philanthropic assistance, to be discussed in connection with religion, and the "voluntary labor" required of the community members by their community council, an interesing form of mutual effort to be discussed under local government.

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Vasilika

into thread at home by the women. In each household the women weave the rugs that are a necessary part of a girl's trousseau with wool from their own sheep—at least as long as it lasts.

Goats are raised for their meat and, in households with young children, for their milk. Adults rarely drink the liquid milk. As a form of pasteurization, the villagers always bring the milk to a boil before serving it, and the children drink the milk while it is still warm. In the more prosperous households, the women use both sheep's and goat's milk as an ingredient for a kind of milk and egg custard pie and for a sweet milk and rice dish served with sugar and cinnamon. But these foods are in a class of special treats and are served mostly in spring and early summer when the milk supply is at its height. Goat meat, however, is often a less elegant substitute for lamb on special occasions. Kids are raised for the Christmas feast, and the measure of the success of a household's participation in the village's *paniyiri* (patron saints' day festival) is expressed by the number of animals (goats and sheep) slaughtered for the feast. The more visitors to the house, the more enjoyable the day is felt to be; the more visitors, of course, the more meat is eaten. When asked whether the *paniyiri* had been successful this year, one farmer answered, "Oh yes; we slaughtered three!"

Chickens are also an additional source of food and sometimes of income for the villagers. Families keep about a dozen fowl. They roam the house yards, (there is an effort made to keep them off the village street, and all hands join in shooing them out of the houses), and roost at night in the stone stables or in the ground-floor storeroom of the houses. The villagers like eggs, and eat them in various ways, but their production is also, of course, seasonal. The chicken is most significant for the part it plays in Greek village hospitality. The villagers will say, "Come to our house for a proper meal (*trapezi*). We'll kill a chicken for you." And that is quite literally what they do. Occasionally enough chicks survive to create a surplus from the household's point of view. Such poultry is sold to buyers who come around from the nearby towns. Chickens are rarely considered an extra source of food for ordinary household consumption.

A watchdog is a common addition to a household's collection of farm animals. The people of Vasilika believe that thievery is a constant danger to be guarded against and prefer, if possible, not to leave their household compounds totally unguarded. Whenever possible, some member of the household stays around the property even if it means sacrificing a visit to a feast at a neighboring village. If all the members of a household are out working in the fields, a dog is left at home. Ordinarily, however, dogs are tied up all day and the farmer, just before he goes to sleep, frees the dog to stand vigil through the night. Dogs are trained to bark at any unusual noise or at the approach of any person who is not a member of the household. The villagers, especially the women, are very much afraid of the dogs and consequently avoid going out at night. On one occasion, when the women and girls of the village had sat together in the church until long after dark, they set out for home with groups of neighbors clustered together, holding on to each other, walking fast, and shuddering and exclaiming with fear at the clamor made by the dogs. It should be added that in actuality, there are few thieves in the village and that the dogs rarely bite anyone.

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Vasilika

the members of several farm households get supplementary income from various sources besides wage labor. Bee-keeping, for example, is becoming an increasingly popular supplementary activity. Three households have as many as a dozen hives and sell the honey. A few households raise pigeons as an extra source of food, and now and then one or two may join together to raise a pig. One farmer's son has what might be called the "fish concession" in Vasilika. He contracts to buy the fresh fish from an itinerant vendor and then sells the fish in Vasilika at a tiny profit.

The proprietorship of the coffeehouses in Vasilika enables two of Vasilika's households substantially to supplement the income which they derive from their agricultural holdings.

Two young, still unmarried girls have had training as dressmakers. One of the girls, who learned her skill in Athens, spends all her time sewing and rarely contributes to fieldwork on the farm. The second girl, who had her apprenticeship in Levadhia, works on clothes for her customers in intervals between all her field and household chores. Every woman in the village can do some sewing and several have foot-driven machines, but the two seamstresses are kept busy and add to the cash income of their households.

The traditional role of the village priest is occupied in Vasilika by a substantial farmer, with a wife, five grown children, and several grandchildren. He not only performs his regular religious duties but is also the head of the church and the few properties owned by it. He receives a small salary from the state, and also derives income from performing baptisms, weddings, and funerals. Greek Orthodox tradition requires the priest to officiate at other occasions, such as the dedication of a new home or the termination of a woman's forty days of seclusion after childbirth, and he receives small money gifts for these services. But on the tax rolls of the community the priest's occupation is listed as farmer. This is a reasonable designation because both he and his wife, natives of the village, have inherited some local lands. The priest's household, therefore, participates in the agricultural cycle common to the rest of the farmers. Although the priest now confines himself largely to supervision, if there is an unexpected need for extra labor, he tucks up his flowing robes and pitches in.

The village church organization provides for three additional salaried posts: two farmers serve as chanters and an elderly widow as sexton. Finally, the formal political organization of the village includes the position of secretary to the village council. This office is a minor civil service post which requires no qualification other than literacy, pays a small monthly stipend, and is usually held by the appointee as long as he performs his duties satisfactorily.

In all the cases just described, the supplementary activities are superimposed on the grape-wheat-cotton-tobacco farming base. The shepherds of contemporary Vasilika, however, have a significantly different round of life which there is insufficient space to discuss fully here.